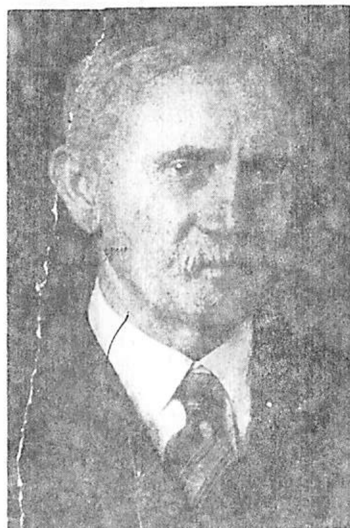


FREDERICK O. BUELL
Pioneer businessman and founder of Buell's Store.

first self-service grocery business in Wasatch County. In 1944 the business was sold to Earl H. Smith & Sons, who now operate it.

MEAT MARKETS

Among the first meat markets operated in Heber was the one opened by Tom Clotworthy and Heber G. Crook in 1891. The Hicken brothers, Addison and John, then bought out the interests of Mr. Crook in 1892 and formed Clotworthy and Hicken, which continued until 1898 when the Hicken brothers bought Mr. Clotworthy's interests and the store became Hicken Brothers Butcher Shop. This store was located on the west side of Main Street at Center Street. Later they sold the site for construction of a bank and moved to the east side of Main Street between Center and First South. Here they conducted a very successful business under the name Hicken Bros. Meat Market.

The meat was stored in a room known as the "ice box," and was hung on large hooks. Ice to keep the room cool was cut from frozen ponds or lakes in the winter and packed in sawdust at ice houses until it was needed in the summer. When a customer bought meat, a large piece such as a quarter of a beef would be brought from the ice box, thrown on the cutting block and then cut to the wishes of the customer.

The Hicken brothers had a reputation for the best sausage in the valley, and through honest dealing and fair treatment to their customers conducted a fine business until 1910 when they sold their interests to



Hicken Bros. Meat Market, one of the early Heber businesses, is shown here with John H. Hicken the proprietor; at the left, Mont Hicken, Thelma Ohlwiler Wootton, Elthoria Hicken Halverson and Phyllis McMillan O'Toole. The picture was taken about 1908.

Orson Moulton, also a leading town butcher. Hicken Bros. was in business 18 years.

All meat markets now operate in connection with grocery stores or the Heber Exchange. Earl Smith and Sons operate a freezing and cold storage locker business in connection with their grocery and meat market. Meats are also sold at the Safeway Store and by Ezra Van Wagoner who operates what was formerly the O. P. Skaggs store on First South and Main.

LUMBER YARDS

In March, 1933, Leslie Lowe Ashton, his wife and two young sons arrived in Heber to establish the lumber and hardware business called "Ashton's." Included in the partnership were two other brothers, C. L. Ashton of Roosevelt and Rae Ashton of Vernal. They located in the old Bonneville Lumber Company building which they had purchased from Morrison-Merrill Company of Salt Lake City.

A month later Mr. Ashton moved the old frame building back 50 feet to allow room for a service station which he built in connection with the business. Shell Oil products were distributed.

Histories

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162

163 = pictures



F. O. Buell's store which was built in 1894. Shown in this picture, taken in 1902, are F. O. Buell and clerks in front of the store and Owen and Golda Buell in the delivery wagon on the street. To the north of the building is the old Social Hall built in 1873.



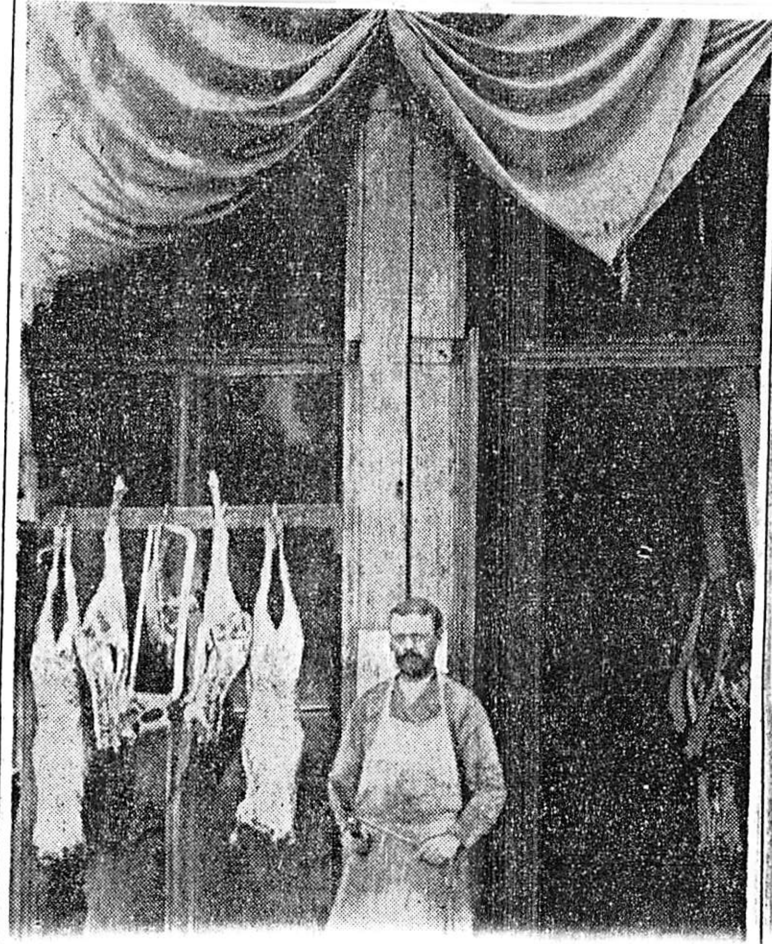
Buell's Food Store in 1934 as it was remodeled and operated under the ownership and management of Owen F. Buell.



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When Butcher Gave Bonus Of Dog Meat

This is not a fable. Nor is it a dream retold. Once there was a time when a 25c purchase at a meat market regularly included bonuses like these:

Free liver.

Free meat scraps for the family dog.

A large lump of suet or frying fat.

And, if he kept his hands off prominently displayed carcasses, the boy who went to the shop for mother probably was offered a thick slice of bologna speared on the tip of a gleaming two-foot knife.

Money Went Far

Prices? Well, those were the days when bacon for all next week and an oven-filling roast could be paid for with a few pieces of silver small enough to go in the holes of a pay telephone.

Refrigeration was limited to the cooling great hunks of ice could do in insulated rooms floored with sawdust a foot deep. Bright showcases with big glass windows just hadn't won popularity yet, and the progressive butcher advertised his merchandise by showing it off along the sidewalk.

Screens on windows and a screen door didn't make things easier for the flies. Some of them probably were the timid kind that didn't want to go inside anyway.

Kindly Butchers

Butchers—now known as meatcutters—often were known for their bluff, hearty manners, and not a few of those old timers were guilty of wrapping up steaks for impoverished widows who asked for a dime's worth of stewing meat.

The contributor of today's Centennial contest photo, Sidney T. Taylor, 1443-10th East, believes it was the meat market of the Workingmen's Cooperative store, located near 3rd West and 1st South streets. It was taken in 1889, and the man with the knives and ankle-length apron was his father, Robert B. J. Taylor.

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